

lunch features

CHOPPED KALE SALAD

avocado, pepitas, gouda
chickpea, radish
26

ALOBAR BURGER & FRIES

truffle gouda, crispy onions, au
jus
40 / 7oz

GRILLED TUNA SALAD

taggiasca olive, green bean
fingerling potato, anchovy
42

RAINBOW TROUT

cerignola olive, basil
sourdough, lemon
36

appetizers

EAST COAST OYSTERS

citrus, tabasco, horseradish
28 / 6pc

TIGER PRAWN

horseradish, cocktail sauce
36 / 3pc

CHILLED LOBSTER

fermented jalapeño, lime, avocado, nori
24 / 2pc

TORCHED HAMACHI

asian pear, miso, ginger
36

HOKKAIDO SEA SCALLOP

grapefruit, mint, cucumber
24

CREEKSTONE BEEF CARPACCIO

manchego, chive aioli, sourdough crumble
28

add a supplemental protein to any salad

cornish hen 15 / grilled tuna 25 / usda prime striploin 30

CAESAR SALAD

white anchovy, lardon,
parmesan
24

ALOBAR WEDGE SALAD

bacon, roquefort blue cheese
cherry tomato
26

ZUCCHINI SALAD

niçoise olive, lemon,
pine nut, yogurt
24

join us for happy hour from 2:30 p.m. to 5:30 p.m & from 9 p.m. until late
available at our bar, lounge, and patio

alobar classics

TAGLIOLINI

mussel, clam, garlic-chili oil
44

GRILLED SEA BREAM

piquillo pepper, eggplant, smoked paprika
48

CONFIT DUCK PAPPARDELLE

black kale, pecorino-romano
48

PROVIMI VEAL SCHNITZEL

brown butter, mustard jus caper, caramelized shallot
50

DOVER SOLE

parsley, lemon, butter
95

prime chops

Steaks are cooked to your preference and served sliced with beef jus
horseradish cream 8 / chimichurri 8 / peppercorn jus 12

STEAK FRITES

12 oz striploin / 75

STEAK BACON WRAPPED

8 oz tenderloin / 70

24oz BONE-IN RIBEYE

usda prime, nebraska
130

BROCCOLINI

18

CANESTRI PASTA GRATIN

24

FRENCH FRIES

12

GRILLED SPINACH

18

CREMINI MUSHROOM

18

PAIN AU LAIT

12 / 4pc

desserts

CHEESECAKE

sour cherry compote
20

TIRAMISU TART

coffee ice cream
20

MILLE-FEUILLE

raspberry chantilly
20

BANANA CREAM PIE

rum, caramel
20

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